

CRUDO

3 COURSE LUNCH SET MENU

€40

TO START

Chefs selection of sharing Antipasti

(Buffalo milk burrata, datterini tomato bruschetta, coppa di parma, crispy fried Lobster & crayfish aranchini with burnt lemon aioli, gambas w/ nduja & garlic butter, house focaccia & sourdough)

MAIN

Classic Ragu

Pappardelle, slow cooked meat sugo, farmhouse butter & parmigiano extra vecchio

Risotto Crema di scampi

Carnarolli Rice, fresh prawns, Dublin bay prawn & sambuca bisque, Creme fraiche, prawn oil

Beetroot & Burrata salad

Buffalo burrata, roast beetroot, balsamic onions, organic leaves & house dressing

Salsiccia e Lenticchie

Roast Toulouse sausage, smokey slow cooked lentils & pancetta,
garlic and herb gremolata, creme fraiche

A SELECTION OF DESSERTS TO SHARE

Salted Caramel & Pecan Pie

w/ Sicilian pistachio ice cream

Dark Chocolate Tart

w/ Mandarin olive oil, sea salt & boozy mascarpone